

NEW YEAR'S EVE

£95 per person

(Ask reception for New Year's Eve package price)

Canape on arrival and drinks

Starters

All served with freshly baked bread on the table

Lobster bisque with a saffron aioli croute

Duck and fragra terrine & pistachio nuts wrapped in Parma ham

Wild mushroom bruschetta & grilled goats cheese

Mains

Fillet off beef wellington dauphinoise potatoes with spinach and ratatouille,
red wine & rosemary Jus

Pan-fried seabass, roasted red peppers & rube chard served with parmentier
potatoes, ice fennel & lemon dressing

Red onion Tart Tatin with a stiff chive risotto

Desserts

White and dark chocolate marquise

Bailey's crème Brule & Shortbread biscuit

Fresh fruit sherry trifle

Cheese

Selection of 6 different cheese with Biscuits, celery & grapes and home-
made pickle for each table

To finish

Tea & Coffee chocolate truffles

Pre order due 3 weeks before event date